Howard County Health Department Division of Environmental Health 120 E. Mulberry St., Suite 210 Kokomo, IN 46901-4657

Application for a Permit to Operate a Temporary Retail Food Establishment

Phone: (765) 456-2403

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Application is hereby made for a permit to operate a TEMPORARY retail food establishment. By this application, it is agreed that the establishment will comply with the provisions of the Indiana State Department of Health Rule 410 IAC 7-24, 410 IAC 7-22, and Howard County Retail Food Establishment Ordinance 2005 BCC-22, as amended. It is further agreed that the establishment shall be open to inspection daily by agents of the Howard County Health Department. *THIS PERMIT IS NON-TRANSFERABLE!* It is issued only to the establishment and location/event specified on the permit. This form must be filled out completely and accurately. The **SIGNED ORIGINAL FORM** and the **REQUIRED FEE OF \$15.00 per day** must be returned to the Howard County Health Department by 4:00 p.m. **NO LESS THAN ONE WEEK PRIOR TO THE FIRST DAY OF THE INTENDED OPERATION**. The fee is non-refundable. Maximum fee for one event/site is \$75.00 for up to 14 days operation. Submitting this application does not guarantee a permit will be issued.

Vendor's Business Name:
The name commonly used or known or the "doing business as" name. If individual, use individual name.
Complete Mailing Address:
State: Zip:
The legal mailing address of the business by which the vendor may be reached.
Email Address:
Operator's Name:
The person who owns the temporary business
Home or Business Telephone:
Number that normally rings the business. Also list fax or cell phone by which business can be reached.
On-site Manager's Name:
The person responsible for the onsite operation and is available on site during the operation.
Name of Event: Date(s):
Daily Hours of Operation:
Location of the Event:
Give the address or physical location of the event and directions to site, including lot number.
Menu (Food) to be served:
List the source(s) of all foods that will be served at the event:

Will any of the food served be prepared one day and served the next? List all such foods:		
Where is food stored prior to preparation? Food Stand Sup	oply TruckOther	
Location of Food Preparation: On-site Supply Truck/Trail		
If other, specify the food source:		
All food served must come from an inspected and approved source. No home p		
Will any foods cooked one day be kept as leftovers, then reheat what foods?		
Describe the procedure used to handle food prepared one day a	and served the next:	
How will you dispose of waste water? Holding Tanks	_ Public Utility	
Potable water source: Public Utility Private Supply (Well) _	Bottled Water	
Structure Type: Permanent Building Self-Contained Trai	iler Booth	
Tent Other (describe)		
Food Handler Certification: Certified Employee:		
Please check which Certification the employee(s) hold(s). This certification is re	equired for one employee.	
 ServSafe® National Restaurant Association Certified Professional Food Manager® Prometric Certified Food Safety Manager, Nat'l Registry of Food Safety Professionals 	Expiration Date: Expiration Date: Expiration Date:	
Certified Food Protection Manager (CFPM) Above Training/StateFoodSafety.com	n Expiration Date:	
Permit Fee will be paid by: Vender The Event Coordinator		
I attest to the accuracy of the information p		
Signature:	Title:	
Print Name:	Date:	
Do Not Write Below This Line. For Officia	l Use Only	
	eceipt Number:	
	File Date:	
Date Issued: D	Date Expires:	